

# KOHLRABI PAKORA

Pakora are delicious little Indian fritters often eaten for snacking or as an appetizer. Make sure your spices are fresh for maximum flavor.

**by Corporate Chef Kurt Kwiatkowski**

**Featured Food:** Kohlrabi

**Yield:** Makes 16-18 fritters

## Ingredients

|  |   |
|--|---|
| 3 c. (about 2 medium) shredded kohlrabi  | 2 t. garam masala                                 |
| 1 jalapeno (deveined and seeded), minced | 1 t. ground cumin                                 |
| 2 cloves of garlic, minced               | ½ t. cayenne pepper                               |
| 2 T. minced fresh ginger                 | 1 T. kosher salt plus small amount for sprinkling |
| ½ c. julienned red onion                 | 1 egg   |
| ¼ c. shredded carrot                     | Oil for deep frying                               |
| ¾ c. chickpea flour                      | ¼ c. chopped cilantro                             |
| 2 t. curry powder                        | ½ lemon cut into wedges                           |

## Preparation

Put your prepared vegetables in large bowl. In a separate bowl, whisk the chickpea flour, spices, and salt until combined. Add flour mixture and egg to vegetables. Mix well. If the mix looks dry, add a little water to make sure the flour sticks to the vegetables.

Heat oil in fryer or skillet until oil temperature reaches 350°F.

Using a tablespoon, get a heaping spoonful of mix into fryer. Fry scoops in the oil for about 6 minutes, or until a nice golden brown. Work in small batches so your oil does not cool off.

Remove pakoras from oil and place them on paper towel. Garnish with a little more kosher salt and cilantro. Serve lemon wedges as a garnish